

Food Establishment Inspection Report

Score: 95.5

Establishment Name: 1703

Establishment ID: 3034011300

Location Address: 1703 ROBINHOOD ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: CURRAN HOSPITALITY GROUP, INC.

Telephone: (336) 725-5767

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 10/21/2021 Status Code: A

Time In: 11:30 AM Time Out: 2:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	<input checked="" type="checkbox"/>	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan		2	1	0	

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	<input checked="" type="checkbox"/>	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	<input checked="" type="checkbox"/>	
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	<input checked="" type="checkbox"/>	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	<input checked="" type="checkbox"/>	0	
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
TOTAL DEDUCTIONS:					4.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: 1703
 Location Address: 1703 ROBINHOOD ROAD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27104
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: CURRAN HOSPITALITY GROUP, INC.
 Telephone: (336) 725-5767



Establishment ID: 3034011300
 Inspection Re-Inspection Date: 10/21/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: 1703@earthlink.net
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Cesar Garcia 1/27/24	0.0	pork butt	cooling @ 1:17	118.0			
hot water	3 comp sink	145.0	pork butt	cooling @ 1:17	118.0			
quat sanitizer	3 comp sink (ppm)	200.0						
chlorine sanitizer	dishmachine (ppm)	100.0						
salmon	delivery	34.6						
tuna	delivery	32.5						
herb aioli	main make unit	40.0						
noodles	main make unit	38.0						
chicken salad	main make unit	39.0						
pico de gallo	main make unit	37.0						
pork butt	final cook	181.0						
chili	hot hold	164.0						
tomato basil soup	hot hold	148.0						
sliced melon	salad make unit	38.0						
blue cheese dressing	salad make unit	40.0						
sliced tomatoes	salad make unit	39.0						
duck	walk in cooler	39.0						
mashed potatoes	walk in cooler	41.0						
rice	walk in cooler	40.0						
crab cake mix	walk in cooler	37.0						

Person in Charge (Print & Sign): Joe First Last
Curran
 Regulatory Authority (Print & Sign): Jackie First Last
Martinez

REHS ID: 3003 - Martinez, Jackie

Verification Required Date: 10/31/2021

REHS Contact Phone Number: (336) 703-3137



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.

• Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: 1703

Establishment ID: 3034011300

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees- Employee health policy does not have salmonella nontyphoidal as one of the reportable illnesses. A food employee shall report to the PIC if they have any of the "Big 6" reportable illnesses: norovirus, hepatitis A virus, shigella spp., shiga-toxin producing e.coli, salmonella typhi or salmonella nontyphoidal. CDI- Management educated and provided with new employee health policy containing reportable illnesses and symptoms.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event-PF- Establishment does not have a written procedure in place for clean-up of vomit or diarrheal incidents. A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter. CDI- Management educated and provided educational flyers with an example of a written procedure that they may use.
- 8 2-301.14 When to Wash-P-Food employee re-entered kitchen and donned gloves to begin food prep without washing hands. Food employees must wash hands Food employees must wash hands immediately before engaging in food prep and after engaging in activities that contaminate the hands. CDI- Employee educated on when to wash and properly washed hands.
- 14 3-402.12 Records, Creation, and Retention-PF- PIC was not able to provide a full record of harvester identification tags for the past 90 days for oysters served in establishment. Records shall be retained by food establishment for 90 calendar days beyond the time of service or sale of the fish. Records for under cooked shell stock in ready-to-eat form shall be maintained for at least 90 days beyond last sale of seafood item in container. CDI- Management educated for record keeping standards for shell stock.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency-C- Cleaning is needed on sides of inside of ice machine. In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles, equipment shall be cleaned at a frequency necessary to preclude accumulation of soil, mold, debris or buildup.
- 20 3-501.14 Cooling-P-REPEAT- Roast pork butt was cooling at a rate of 0.51F per minute as noted in temperature log (22F dropped within 43 minutes). Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI-Cook placed roast on ice water bath. Roast has dropped
- 33 3-501.15 Cooling Methods-PF- 2 large thick portions of roast pork were not cooling quick enough in walk in cooler. Quickly cool foods. Use methods such as open/vented shallow pans, large ice water baths and active stirring. Cold air must flow around product to remove the heat. CDI- Food employee placed roast pork on ice water bath to aid in rapid cooling of roast pork.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-C- Paint from ceiling in walk in cooler is flaking off around edges in several spots. Boxes of soda syrup, flour, fryer oil, and single-use articles were stored on floor in dry storage area. Food shall be stored in a clean, dry location where it is not exposed to potential contamination from premises and at least 6 inches off the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-C- One shelf in back of walk in cooler is being balanced on two front legs by cardboard pieces. Maintain equipment in good repair and proper adjustment.
- 48 4-302.14 Sanitizing Solutions, Testing Devices-PF- No test strips available to test quat sanitizer at 3-compartment sink. A test kit or other device that accurately measures the concentration in MG/L of SANITIZING solutions shall be provided. VERIFICATION REQUIRED by October 31, 2021 that test strips have been obtained for quat sanitizer at 3-compartment sink. Contact information provided.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-C- Cleaning is needed in bottom of salad make unit and on stainless steel dishrack behind 3-compartment sink. Non-food contact surfaces of equipment shall be kept free from an accumulation dust, dirt, food residue and other debris.

- 55 6-201.11 Floors, Walls and Ceilings - Cleanability-C-REPEAT- Floor in walk in cooler and in back storage area are chipping paint in several areas and need to be reconditioned. Floor tiles around grease trap doors are cracked and damaged. Reattach cove base baseboard along the following areas: at stainless steel panel to left of fryer well, to the right of the walk in cooler door, and under warewashing equipment along the wall where necessary. Replace cracked FRP wall pieces that are behind handsink next to prep table. Replace missing ceiling tiles in dry storage area. Floors, walls, and ceilings shall be easily cleanable and in good repair.//6-501.12 Cleaning, Frequency and Restrictions-C-Floor cleaning is needed around perimeter of bar area. Clean air vents above 3-compartment sink.
- 56 6-303.11 Intensity - Lighting-C-REPEAT- Lighting low at prep table beside ventilation hood (15fc) at make unit (26fc), and at cooking equipment under ventilation hood (18fc). Lighting shall be at least 50 foot candles at food preparation and cooking surfaces.//6-202.11 Light Bulbs, Protective Shielding- C- Light fixture near 3-compartment sink is missing shield. Install light shield.